



Cakes and Muffins - Cake Premixes

Recipe No:

R225 - R225e

DATE & WALNUT LOAF

USING BAKELS COUNTRY LOAF MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Water	0.850
	Dates	0.450
	Walnuts	0.225
2	Eggs 6	0.325
	NZB SOYABEAN OIL	0.325
	BAKELS COUNTRY LOAF MIX	1.500

Total Weight	3.675
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- Method:**
1. Place Group 1 in a saucepan and bring to the boil for 2 minutes.
 2. Let cool, then place in mixing bowl fitted with a paddle.
 3. Add Group 2 in recipe order.
 4. Blend in on first speed for 1 minute.
 5. Scrape down, then mix on slow speed for 2 minutes.
 6. Prepare suitable sized loaf tin by lightly greasing with TINGLIDE or TINGLIDE SPRAY.
 7. Deposit batter into tin.
 8. Bake at 175°C (350°F) for approximately 45 minutes.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.

Yield: Yield: 7 loaves at 500g.